

Dockets Management Branch (HFA-305)
Food and Drug Administration
5630 Fishers Lane, Room 1061
Rockville, MD 20852

2449 '99 OCT 29 09:42

RE: Docket Nos. 98N-1230, 96P-0418, 97P-0197

To Whom It May Concern:

The best way to reduce salmonella in eggs is to stop the forced molting practice. These hens are deprived of food, water and kept in the darks for weeks. This throws the hens immune system off and contaminates the eggs. So, it really is useless to treat these poor animals in such a cruel manner. Not only are they sick, fragile and frightened, but the eggs are no good either. What purpose does this serve?

Instead of putting warning labels on egg cartons on how to handle the eggs and regulate temperatures maybe there should be a label stating "these eggs were produced by Forced Molting."

Please help eliminate this practice and at the same time your salmonella problems will be reduced greatly.

Thank you for your time.

Sincerely,

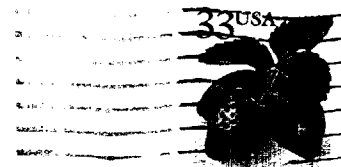
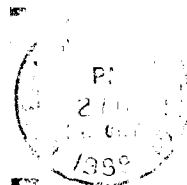

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97P-0197

C779

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CROSS FILE SHEET

File Number:

98N-1230/ **C778**

See File Number:

97P-0197/ **C779**

96P-0418/ **C778**